



## SUMMER SEDUCTION

10 course teppanyaki feast

Upgrade to Master Kobe Pure Blood wagyu AA9+

149.0 pp

179.0 pp

### Flaming No1 Special

*crab salad with avocado wrapped in Hiramasa kingfish  
and flamed on the teppan with our secret sauce*

### Fisherman's Shooter

*layered shooter of tuna sashimi, Sydney rock oyster and Hokkaido scallop,  
all floating in Yuzushu sake*

### Twice Cooked Parmesan Motoyaki Scallop

*Hokkaido scallop seared on the teppan, then back in the shell  
and flamed with parmesan motoyaki sauce*

### Carpaccio Kingfish

*Kingfish sashimi, sizzled with heated extra virgin olive oil  
and drizzled with wasabi pepper sauce*

### Yuzushu Glace

*made from extract of the Yuzu lemon, a perfect palate cleanser*

### Lobster Tail Mornay

*cooked on the teppan, with Japanese style sesame mornay sauce, lemon and spinach*

### Black Angus sirloin

*Darling Downs 100-day grain fed Black Angus sirloin cooked to your liking,  
with asparagus and mushrooms*

### Master Kobe Pure Blood Wagyu AA9+ (upgrade only)

*sizzled on the teppan to medium rare, served with asparagus and mushrooms*

### Garlic Rice

*Akitakomachi premium Japanesed rice with seaweed garlic butter*

### Miso Soup

*Kobe Jones's red and white miso soup*

### Wafu Apple Crumble

*teppanyaki style, granny smith apple with cinnamon vanilla bean cooked in butter,  
with apple schnapps on puff pastry with mixed berries,  
crumble and vanilla bean ice cream*